



Focus on Food Safety

NON-COMPLIANCE EXAMPLES

EXAMPLE # 1:

3 or less Primary Risk Factor Violations **and/or** 4 or less Secondary Risk Factor Violations

- (All Risk Factor Violations Corrected on Site = Annual Inspection Schedule
- (Partial or No Corrections on Site = Notice of Non-Compliance letter issued

EXAMPLE # 2:

4-6 Primary Risk Factors

or 5-11 Secondary Risk Factors

or no more than 11 total Primary and Secondary Risk Factor violations

- (Notice of Non-Compliance letter issued; Risk Control Plan offered & Follow-Up inspection scheduled

At Follow-Up Inspection:

- 1) No Violations = Return to Annual Inspection Schedule
- 2) Repeat Violations = Administrative Review for Penalty
- 3) No repeated Violations/New Primary Violations = Follow-Up Inspection scheduled

EXAMPLE # 3:

12 or more Primary or Secondary Risk Factor Violations

or 7 or more Primary Risk Factor Violations

or any **Imminent Health Hazards**

- (Voluntary Closure or Emergency Suspension of license; Notice of Non-Compliance issued. Follow-Up inspection required and Risk Control Plan offered before re-opening.

Follow-Up Inspection to re-open:

- 1) No Risk Factor Violations = Establishment re-opens
- 2) Repeat Violations or Imminent Health Hazard = Establishment remains closed

30-45 day Follow-Up inspection after re-opening:

- 1) No repeated violations = Return to annual inspection schedule
- 2) Any repeated violations = Administrative Review for Penalty

Primary/Secondary Risk Factors and Imminent Health Hazard information listed on the back



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CRITICAL RISK FACTOR VIOLATIONS and IMMINENT HEALTH HAZARDS

PRIMARY VIOLATIONS

2-201.11	PIC/Reporting
2-201.12	Exclusions & Restrictions
2-301.14	Hand washing
3-101.11	Adulteration
3-201.11 A-F	Compliance w/Food law
3-201.12	Food/Hermetic Sealed Cont.
3-201.14	Fish
3-301.11	Bare hand contact
3-302.11	Cross contamination-major risk
3-401.11	Cooking temperatures
3-401.12	Cooking temperatures
3-403.11	Reheating temperatures
3-501.14	Cooling temperatures
3-501.16	Holding temperatures-multiple
3-501.17	Date marking
3-501.18	Date marking disposition
3-501.19	Time/Public Health Control
3-502.12	Reduced Oxygen Packaging
3-701.11	Discarding Adulterated Foods
5-103.11	Hot and cold water*
5-203.11	Handwashing Facilities
5-203.12	No toilet in facility
5-204.11	Lack of hand sink-food prep area
5-402.13	Sewage back up in facility*
6-501.111	Pests-infestations*
8-404.11	Imminent health hazard*

SECONDARY VIOLATIONS**

2-301.11	Clean Condition
2-301.12	Cleaning Procedure
2-401.11	Personal drinks, smoking, eating
3-302.11	Cross contamination-minor risk
3-502.11	Variance
4-501.114	Sanitizing concentration-weak for food contact surfaces
4-601.11(A)	Food contact surfaces clean
4-702.11	Not sanitizing food contact surfaces
5-103.12	Water at all facilities
5-202.13	Backflow-air gap
5-203.14	Backflow-required
5-204.11	Additional hand sinks
5-205.12	Cross Connection
7-101.11	Labeling Original Containers
7-102.11	Chemicals labeled
7-201.11	Chemical Separation
7-202.11	Restriction-Presence, Use
7-202.12	Conditions of Use
7-204.11	Sanitizing concentration-strong for food contact surfaces
7-206.11	Pesticides-Restricted Use
7-206.12	Rodent Bait Stations
7-206.13	Tracking Powders

** Partial listing. All other Critical Violations are considered Secondary

* IMMINENT HEALTH HAZARDS *

No Water
No HOT Water
No Electricity
Sewage Back-up in Facility
Lack of Proper Refrigeration
Gross and Unsanitary Conditions
Apparent Location of Foodborne Illness Outbreak
Emergencies such as Fire, Floods, and Interrupted Electrical Service Due to Storms

